

VILLAGE WHISKEY

SNACKS

FRIED PICKLES

Hand-Breaded, Buffalo Aioli 11

PIMENTO CHEESE DIP

Garlic Sourdough Toast 13

SOUTHERN FRIED SHRIMP

Hot Honey-Butter, Comeback Sauce 18



SMOKED WINGS

Bourbon Glaze, Buttermilk Ranch,
Pickled Celery, Cornbread Crumble 17

HOT CHICKEN SLIDERS

Buttermilk Fried Chicken,
Buttermilk Ranch, Dill Pickles 12

ROASTED POBLANO CORNBREAD

Maple Butter 10

DEVILED EGGS

Mustard, Tarragon, Capers 10

LOW COUNTRY HUSH PUPPIES

Blue Crab, Maple Butter 16

HOUSEMADE PICKLES

SERVED WITH WHIPPED RICOTTA
& GRILLED SOURDOUGH

1 FOR \$7, 2 FOR \$12, 3 FOR \$18

CARROT & CAULIFLOWER

Truffle Oil

GREEN BEANS & JALAPEÑOS

French Breakfast Radish

CHERRY TOMATOES

Fennel, Red Chili

SALADS

CAESAR CARDINI

Romaine, Cherry Tomatoes, Shallots, Parmesan,
Brown Butter Croutons 13

COBB

Blackened Chicken, Romaine, Avocado,
Cherry Tomatoes, Bacon, Blue Cheese 17

SHRIMP & AVOCADO

Chilled Shrimp, Avocado, Watermelon Radish,
Lime-Bourbon Vinaigrette 19

VILLAGE BURGERS

THE VILLAGE*

Wagyu House Blend, Sesame Roll, Tomato,
Boston Bibb, Smoked Thousand Island 18

VW MAC*

Two Smash Patties, Pickles, American Cheese,
Romaine, Smoked Thousand Island 19

BURGER OF THE MOMENT*

Chef's Selection *MKT*



WHISKEY KING*

Wagyu House Blend, Blue Cheese,
Maple Bourbon Glazed Onions,
Applewood Bacon, Seared Foie Gras 35

ALL-AMERICAN BURGER*

Double Wagyu Smash Burger,
Smoked Bacon Jam, American Cheese,
Pickles, Caramelized Onion Aioli 20

BURGER ADD-ONS

Tillamook Cheddar 3

Roth Moody Blue Cheese 3

New School American Cheese 3

Baby Swiss Cheese 3

Housemade Pimento Cheese 3

Fried Egg 2

Avocado 3

Applewood Smoked Bacon 4

Caramelized Onions 2

Fried Shallots 2

Truffle Mushrooms 2

Seared Foie Gras 12

DUCK FAT FRIES



DUCK FAT FRIES

8

DUCK FAT CHEDDAR FRIES

10

BOURBON-GLAZED PORK CHEDDAR FRIES

15

SAUCES

BUTTERMILK RANCH

2

ALABAMA WHITE SAUCE

2

SMOKED THOUSAND ISLAND

2

GARLIC AIOLI

2

ENTRÉES

BAKED MAC & CHEESE

Cheddar Cheese Sauce, Rigatoni,
Butter-Toasted Cracker Crumbs
(Choice of Bourbon-Glazed Pulled Pork or
Buttermilk Fried Chicken) 21

CHICKEN & ANDOUILLE GUMBO

Braised Chicken Thighs, Andouille Sausage,
White Rice, Pickled Red Onion 21

CHICKEN FRIED STEAK

NY Strip, Pickled Green Bean & Arugula Salad,
Beef Gravy 34

CEDAR-PLANK SALMON*

Faroe Islands Salmon, Bourbon Glaze,
Mashed Sweet Potatoes, Green Bean Salad,
Bacon Vinaigrette 28

STEAK & FRIES*

8 oz. Butcher's Steak, Duck Fat Fries,
Bourbon Poivre Vert Sauce 35



PULLED PORK &

PIMENTO CHEESE MELT

Bourbon-Glazed Pulled Pork, Pimento Cheese,
Cooper Sharp, Mustard Greens, Pickled Celery,
Bourbon Barrel Hot Sauce 23

SEASONAL CATCH

Blackened Fish, Duck Fat Fries,
Chow-Chow Tartar Sauce,
Bourbon Barrel Hot Sauce *MKT*

CRISPY CHICKEN SANDWICH

Buttermilk Fried Chicken, Ranch, Lettuce, Pickles
(Available Nashville Hot) 17

PIMENTO CHEESE VEGGIE MELT

Pimento Cheese, Cooper Sharp, Mustard Greens,
Caramelized Onions, Pickled Jalapeños,
Bourbon Barrel Hot Sauce, Pickled Celery 19

SIDES

Mac & Cheese 7 | Mustard Greens 7 | Green Bean Salad 7 | Glazed Baby Carrots 7 | House Salad 7 | Mashed Sweet Potatoes 7

SWEETS

LIME POSSET

Lime Custard, Brown Butter Streusel,
Buffalo Trace Bourbon Whipped Cream 12



CHOCOLATE BOURBON CHESS PIE

A Southern Original,
Buffalo Trace Bourbon Whipped Cream 12



A CHEF GARCES FAVORITE

*Consumers are advised that eating raw or undercooked food may increase the risk of foodborne illness.

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